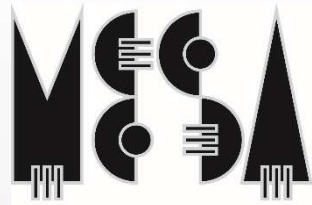


# MESA



CANTINA MESA - SANT'ANNA ARRESI CI



Friday, September 6, 2024

# MESA

S.ANNA ARRESI SARDINIA ITALY

## ESTATE



**PRODUCTION ZONE** = The sulcis area in the far south west of Sardinia.

**CLIMATE** = A Mediterranean climate, with scattered low annual rainfall mainly in Autumn and Winter months, frequent mistral winds, high Summer and Spring temperatures, mild Autumn and mild to cool and dry Winters.

**SOIL** = The Vermentino grows on alluvial deposits and cemented Aeolian sandstone with clay loam texture, formed during the Pleistocene. The soil pH is slightly alkaline, well structured, with a good level of stony particles, rich in calcium, magnesium and potassium.

**HARVEST** = Manual in 20kg crates between the end of August and the beginning of September after thinning of the bunches post veraison followed by careful selection before final delivery to the winery.

**VINIFICATION** = Grapes are chilled at 10 Degrees C before destemming and gentle pressing. The first fractions, the most prized, are cold decanted for 48 hours before fermentation is begun and kept at between 15 – 18 Degrees C. The wine is left on the lees for at least 4 months. The wine is bottle aged for at least 1 month before sale.

**COLOUR** = Bright straw yellow.

**AROMA** = Intense with citrus zest, white fleshed fruit and tropical fruits with Balsamic notes from Mediterranean shrubs and hints of iodine.

**TASTE** = Tasting is energetic and quick fire yet all embracing, freshness and saltiness dictate the rhythm and underpin the aromatic fruity and Balsamic hints.

**FOOD PAIRINGS** = Fish soup, crustaceans, filled pastas, fish dishes and creamy cheeses.

**SERVING TEMPERATURE** = 7 – 9 Degrees C.

**GRAPE:**

**100% VERMENTINO**

2023 Giunco Vermentino DOC 14.0% Alc

# MESA

S.ANNA ARRESI SARDINIA ITALY

## ESTATE



**PRODUCTION ZONE** = The sulcis area in the far south west of Sardinia.

**CLIMATE** = A Mediterranean climate, with scattered low annual rainfall mainly in Autumn and Winter months, frequent mistral winds, high Summer and Spring temperatures, mild Autumn and mild to cool and dry Winters.

**SOIL** = The Vermentino grows on alluvial deposits and cemented Aeolian sandstone with clay loam texture, formed during the Pleistocene. The soil pH is slightly alkaline, well structured, with a good level of stony particles, rich in calcium, magnesium and potassium.

**HARVEST** = Between mid and late September.

**VINIFICATION** = The crushed destemmed grapes are chilled to 4 Degree C and macerated for around 12 hours. Followed by soft pressing then natural cold decanting of the must.

Fermentation using selected yeasts at 18 – 20 Degrees C. After fermentation, the wine is left on the lees for 6 months.

Maturation is completed in the bottle for a minimum of 2 months.

**COLOUR** = Intense straw yellow with golden hues.

**AROMA** = Intensity, richness and complexity. Mature yellow fleshed fruits, notes of Mediterranean shrubs and iodine which create an intriguing mix with hints of sweet spices and patisserie.

**TASTE** = The opening is sumptuous and rhythmic. The glycerol content gives a silky texture which creates harmony and balance when it meets the wines freshness and savoury notes. A finish with a below the surface energy that activates the aromatic return of fruit and herbs.

**FOOD PAIRINGS** = Intensely flavoured pasta and rice dishes, grilled or well seasoned fish, white meats and medium ripe cheeses.

**SERVING TEMPERATURE** = 8 – 10 Degrees C.

**GRAPE:**  
**100% VERMENTINO**

2019 Opale Vermentino DOC 14.0% Alc

# MESA

S.ANNA ARRESI SARDINIA ITALY

## ESTATE



**PRODUCTION ZONE** = The sulcis area in the far south west of Sardinia.

**CLIMATE** = A Mediterranean climate, with scattered low annual rainfall mainly in Autumn and Winter months, frequent mistral winds, high Summer and Spring temperatures, mild Autumn and mild to cool and dry Winters.

**SOIL** = The terrain is composed of typical limestone detritus and red clay combined with relatively cemented Aeolian sands. The soil is loamy sand, well structured and fertile, rich in calcium and micronutrients so, in spite of the high silica sand content, very well suited to viticulture.

**HARVEST** = Mid to late September.

**VINIFICATION** = Grapes are destemmed and lightly crushed and then fall into the vats from fermentation, they macerate with the must for 9 to 12 days at 26 Degrees C. After racking, the wine is left to age in steel for at least 6 months. Maturation is completed in the bottle for at least 2 months.

**COLOUR** = Dense, bright ruby red.

**AROMA** = Ample sophisticated nose with hints of ripe red berries, Mediterranean herbs and hot spices.

**TASTE** = Exudes nobility and richness in spite of its energetic, eager youthfulness, rich in iodine and fleshy. Biting but not aggressive tannins, coupe with underlying savouriness, give momentum to the fruity and Balsamic notes.

**FOOD PAIRINGS** = Intensely flavoured pasta and rice dishes, chargrilled tuna and red meats, game birds and pecorino sardo cheese.

**SERVING TEMPERATURE** = 15 – 17 Degrees C.

**GRAPE:**  
**100% CARIGNANO**

2019 Buio Carignano Del Sulcis DOC 13.5% Alc

# MESA

S.ANNA ARRESI SARDINIA ITALY

## ESTATE



**PRODUCTION ZONE** = Central Sardinia.

**CLIMATE** = A Mediterranean climate, with scattered low annual rainfall mainly in Autumn and Winter months, frequent mistral winds, high Summer and Spring temperatures, mild Autumn and mild to cool and dry Winters.

**SOIL** = The Cannonau grows on slope and alluvial deposits of volcanic basalt rock originating from the Pleistocene and late Pleistocene. Soil is clay loam, with an alkaline pH, stony close to surface and at moderate depth, has excellent structure and is very rich in micronutrients.

**HARVEST** = Early October.

**VINIFICATION** = Maceration and periodic rack and return during fermentation in steel for around 14 days at a constant temperature of between 24 and 28 Degrees C. After racking the wine is steel stabilized and aged for 9 months and a minimum of 2 months in the bottle.

**COLOUR** = Bright, consistent ruby red with purplish hints.

**AROMA** = Impact is dominated by rich bouquet of red and black berries, including raspberries, blackcurrant and blackberries. Floral notes of violets and herbal notes of mint.

**TASTE** = Abundance of alcohol gives the wine fresh notes on one hand and savoury notes on the other. Two extremes providing the structure for the well balanced flavour with assertive sharp tannins keeping the progression dynamic and even more intriguing with its plunge into fruitiness.

**FOOD PAIRINGS** = Traditional cured meats, grilled oily fish, pasta with meat sauces and medium ripe cheeses.

**SERVING TEMPERATURE** = 16 – 18 Degrees C.

**GRAPE:**

**100% CANNONAU**

2019 Moro Cannonau DOC 14.0% Alc

# MESA

S.ANNA ARRESI SARDINIA ITALY

## ESTATE



**PRODUCTION ZONE** = The sulcis area in the far south west of Sardinia.

**CLIMATE** = A Mediterranean climate, with scattered low annual rainfall mainly in Autumn and Winter months, frequent mistral winds, high Summer and Spring temperatures, mild Autumn and mild to cool and dry Winters.

**SOIL** = The terrain is composed of typical limestone detritus and red clay combined with relatively cemented Aeolian sands. The soil is loamy sand, well structured and fertile, rich in calcium and micronutrients so, in spite of the high silica sand content, very well suited to viticulture.

**HARVEST** = Between late September and early October.

**VINIFICATION** = Grapes are only destemmed, maceration during fermentation is extended to 18 – 20 days maintaining a constant temperature between 24 – 28 Degrees C. The wine is partly wood aged in 2<sup>nd</sup> or 3<sup>rd</sup> vintage tonneaux or barriques for 12 months and partly steel aged. Assemblage in concrete for a minimum of 6 months is followed by maturation in the bottle for at least another 6 months.

**COLOUR** = Intense ruby red with bright, iridescent tones.

**AROMA** = On the nose the wine takes flight, its richness and aromatic complexity are gradually revealed first in flowery, red berry notes then in tones of Mediterranean Balsamic and oriental spice.

**TASTE** = Rich, full, satisfying. A silky, layered progression which is enlivened by many hues of freshness, an underlying savoury streak and punchy yet rounded tannins, all thrusting to a long enchanting finish of wild berries and herbs.

**FOOD PAIRINGS** = Game bird, roast lamb or goat and mature cheeses.

**SERVING TEMPERATURE** = 16 – 18 Degrees C.

**GRAPE:**

**100% CARIGNANO**

**90 POINTS DECANTER MAGAZINE FEBRUARY 2019**

**Comments** = Soils of sand and schist just 3km from the beautiful beach of Porto Pino. Bright and vibrant, succulent fruit nuanced by fennel, bay leaf, graphite and a whiff of smoke. Drink from 2019 to 2024.

2015 Buio Buio Carignano Del Sulcis Riserva DOC 14.5% Alc